

Pita Bread

Makes about 64 pitas

Designed to bake in our Dual Burner Bistro 4343 Pita Bread Oven, this Middle Eastern flatbread can be opened horizontally and filled with sandwich fixings, or served warm out of the oven with dips like baba ghanoush or hummus. Click [here](#) to view a Wood Stone Test Kitchen "Home Video" on making Pita Bread.

Ingredients

9 lbs.	water, 65 degrees Fahrenheit
2 Tbsp.	SAF Instant yeast
7 Tbsp.	salt
3 lbs.	whole wheat flour
12 lbs.	General Mills Harvest King flour
3½ oz.	extra virgin olive oil

Method

Oven Temperature: 570-600 degrees

- Combine the water, yeast, and salt in the bowl of a large mixer fitted with a dough hook. Mix at low speed for 5 minutes, or until yeast is fully dissolved. (Optional: You may add other dry ingredients such as black pepper, crushed red pepper, or herbs at this time.)
- Add the flour, then the oil, and mix at low speed for 2 minutes. After 2 minutes, check the bowl characteristics; the dough should be releasing from the sides of the bowl. If the dough is too sticky, add a little flour. If it is too dry and climbing up the dough hook, add a bit more water. Continue mixing the dough for 4 more minutes. It should take on a smooth, shiny appearance.
- Turn the dough out onto a work surface and cover with a damp cloth to keep it from skinning. Let the dough rest for 10 minutes.
- Scale the dough into pieces (we suggest 6-oz.), then shape the pieces into dough balls.
- Place the dough balls in a lightly oiled dough box and cover the surface of each dough ball with a light coating of vegetable oil to keep the dough from skinning. Refrigerate for 12-16 hours at 36-39 degrees Fahrenheit.
- Remove the dough from the refrigerator at least 1 hour prior to baking, being careful not to let the dough double in size when out of the refrigerator. If the dough does begin to grow, put it back into the refrigerator for a bit.
- Roll out the dough balls with an electric sheeter. Using a lightly floured wooden peel, place the pitas on the oven floor. Immediately turn the flame up to a cooking flame.
- Bake the pitas until golden, about 1-2 minutes. Just before removing from the oven, use a pita peel to raise the pita into the dome of the oven for a few seconds, browning the top, then remove from the oven with a pita peel. Set on a screen to cool.



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